



P A D M A
UBUD



ROMANTIC DINNER INDONESIAN

APPETISER

SMOKED SALMON DABU DABU BRUSCHETTA 🍞

seared brioche, basil tomato salsa, sambal coulis

SOUP

SCALLOP GARANG ASAM 🍷

sea tiger prawn, vegetable mirepoix, tomato cherry, tamarind consommé

SORBET

KAFFIR LIME SORBET 🍷 🍷

with coconut soil powder, sea salt chilli topping

MAIN COURSE

VEAL SHANK RENDANG 🍷 🍷

25 hours slow cooking, charred cabbage, mashed potato, mild coconut spiced reduction

DESSERT

BUBUR INJIN PANNA COTTA 🍷 🌿

Balinese rice pudding, coconut, jackfruit pear, palm sugar sauce, whipped ganache



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ROMANTIC DINNER INTERNATIONAL

APPETISER

LOBSTER CAPRESE

bocconcini, gremolata pesto, rocket leaf, orange segment, citrus dressing

SOUP

HONEY GLAZED YELLOW SQUASH

roast almond, ginger aromatic, crème, croutons

SORBET

PASSION FRUIT SORBET

with lime sugar dust, coconut meringue

MAIN COURSE

CHARRED BRICK - AUS STRIPLOIN

buttered mashed potato, spring baby vegetable, sundried tomato, beef au jus mustard

DESSERT

RED SYMPHONY

with milk chocolate whipped ganache, raspberry fluid gel, hazelnut biscuit